

# per se

## CHEF'S TASTING MENU

December 18, 2015

---

### "OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and Sterling White Sturgeon Caviar

### TSAR IMPERIAL OSSETRA CAVIAR

Coddled Ameraucana Hen Egg, Arrowleaf Spinach "Gratin,"  
Snipped Chives and Frisée Lettuce  
(75.00 supplement)

---

### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Broccoli "Tempura," Blood Orange, Spicy Cashews  
and Sweet Carrot Emulsion

### "TERRINE" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Thompson Grapes, Virginia Peanuts, Celery Branch  
and Pink Peppercorn Yogurt  
Served with Toasted Brioche  
(40.00 supplement)

---

### "CONFIT" FILLET OF MEDITERRANEAN LUBINA

Crispy Serrano Ham, Picholine Olive Tapenade  
and Roasted Artichoke "Pudding"

---

### MAINE SEA SCALLOP "POÊLÉE"

Black Winter Truffles, Pearson Farm's Pecans, Romaine Lettuce,  
French Breakfast Radishes and Garnet Yam "Velouté"

---

### LANCASTER HERITAGE AMISH "POULARDE EN CROÛTE"

Compressed Winter Chicories, Parsnip Purée,  
Honeycrisp Apples and "Sauce Périgueux"

### "CARNAROLI RISOTTO BIOLOGICO"

Shaved White Truffles from Alba, Castelmagno "Mousseline"  
and "Beurre Noisette"  
(175.00 supplement)

---

### SNAKE RIVER FARMS' "CALOTTE DE BŒUF"

Bluefoot Mushrooms, Glazed Turnips, French Leeks  
and Bone Marrow Vinaigrette

---

### "BRIE FERMIER"

Royal Blenheim Apricots, Piedmont Hazelnuts,  
Braised Fennel Bulb and Whole Grain Mustard

---

### "ASSORTMENT OF DESSERTS"

---

PRIX FIXE 310.00

SERVICE INCLUDED